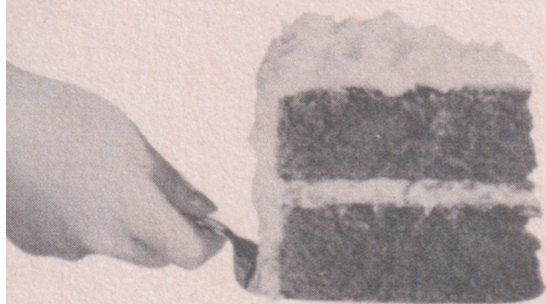




**The CALUMET**  
**Treasury of**  
**Home Baking**

A COLLECTION OF PLAIN AND FANCY RECIPES  
YOU'LL WANT TO BAKE AGAIN AND AGAIN





## A Message for You!

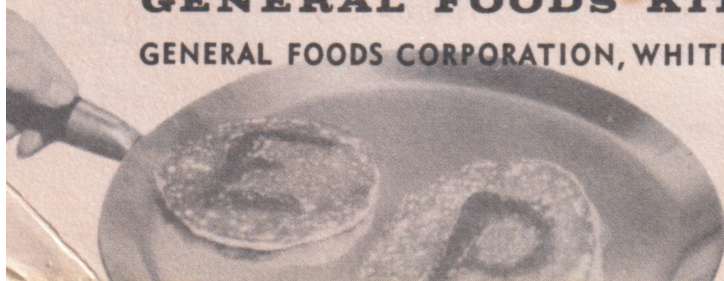
One of the greatest satisfactions in life is the pleasure derived from home baking. There's really nothing to compare with the joy of opening the oven door to see a high, luscious cake you've baked yourself. Or watching the family beam when you serve a plate of fragrant, tender, hot homemade biscuits. That kind of rewarding baking isn't difficult. Actually, all you need is a set of treasured recipes that are fun and easy, yet planned to give wonderful results!

That's exactly what you'll find in this booklet. We've selected our very best baking recipes—old favorites passed along through the years from one good cook to another—plus new and exciting baking variations. And there are lots of *brand new* recipes to try, too. You'll find how to *personalize* pancakes by baking initials on them, and a meringue torte that will be a sensation on your holiday table. There's a *wealth* of plain and fancy recipes in this booklet to treasure and enjoy again and again, for all occasions.

So keep this booklet handy on your kitchen shelf . . . near your can of Calumet Baking Powder, America's best-loved, double-acting baking powder.

*Happy Baking!*

**From**  
**GENERAL FOODS KITCHENS**  
GENERAL FOODS CORPORATION, WHITE PLAINS, N.Y.





## SAYING

*"'Tis pleasure that doth light  
the eyes of the bride whose  
biscuits lightly rise."*



### Plain and Fancy ... **BISCUITS**

Good biscuits are the hallmark of a good cook. They should be feather-light, fine and even inside with tender golden crust. You can make them high and fluffy, crisp and thin, plain or fancy, any way you like. And the oftener you make biscuits the more expert you will become.

#### **Ten Wonderful Ways**

Now, you need never be at a loss for a mealtime treat. On the next two pages you'll find the excellent Calumet recipe for "Lucky Biscuits"—plus 10 new flavor ideas to try. These quickies and hostess ideas are all easy to do. They suggest a wonderful variety for any time of day—breakfast, dinner, snack-time, or whenever good friends get together. Just turn the page and take your choice of the good biscuit ideas.





## HINT

*For soft biscuits, bake close together. For crusty biscuits, bake an inch apart.*



## LUCKY BISCUITS

2 cups sifted flour  
2½ teaspoons Calumet Baking Powder  
¾ teaspoon salt  
¼ to ⅓ cup shortening  
⅔ to ¾ cup milk

Sift together flour, baking powder, and salt. Cut in shortening, using pastry blender or two knives, until mixture looks like coarse meal.

Add milk and stir with fork until soft dough is formed. Knead lightly on floured board about ½ minute. Then pat or roll lightly ½ inch thick. Cut with floured 2-inch biscuit cutter.

*Baking.* Place on ungreased baking sheet. Bake in hot oven (450°F.) 12 to 15 minutes. Serve hot. Makes 14 golden-wonderful biscuits.

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### Quickie Biscuits

Prepare Lucky Biscuit dough. Pat or roll ½ inch thick. Then cut into squares or fingers for baking. Or increase milk to 1 cup and drop from teaspoon onto baking sheet.

### Buttermilk Biscuits

Prepare Lucky Biscuits, adding ¼ teaspoon soda to flour mixture and use buttermilk instead of sweet milk. M-m-m-m. No wonder Grandma loved to bake these!

### Surprise Snacks

Fun to fix . . . just split hot biscuits and fill with deviled ham . . . or honey mix—2 tablespoons butter and ¼ cup honey. Or add 3 tablespoons of cinnamon-sugar mix to flour.

### Gold Nuggets

Salads call for these! Add ¼ cup grated raw carrots and 1 tablespoon chopped parsley to Lucky Biscuit flour mixture. Add ½ teaspoon of grated onion to milk. For nuggets, use 1-inch cutter. A delicious way to “strike it rich” with the family.

### Chuck Wagon Wheels

Make zesty biscuits that men love by adding ½ cup of ground ham, chopped crisp bacon, or crumbled cooked sausage to flour mixture. Sure to go as fast as you bake 'em!

### Tangy Cheese Treats

Add 1 cup grated cheese with shortening. Or spread dough before baking with tasty cheese mixture: ¾ cup



grated sharp cheese, 2 tablespoons melted butter,  $\frac{1}{4}$  teaspoon paprika, and a dash of salt. Hearty for patio picnics or family luncheon!

### **Hostess Tea Biscuits**

**Orange Glazes.** Blend 2 teaspoons grated orange rind with shortening as you make Lucky Biscuits. Before baking, spread tops with a glaze of 1 tablespoon sugar and  $1\frac{1}{2}$  teaspoons orange juice. Bake to a delicate glaze.

**Marmalade Circles.** Another delicious way to please your guests! Press a small hole in top of each biscuit and fill with marmalade before baking.

### **Sticky Pinwheel Buns**

Roll Lucky Biscuit dough into  $\frac{1}{4}$  inch thick rectangle. Spread with biscuit filling: 2 tablespoons butter creamed with  $\frac{1}{4}$  cup brown sugar and  $\frac{1}{4}$  teaspoon cinnamon. Sprinkle with  $\frac{1}{3}$  cup chopped nuts. Roll as for jelly roll. Cut in 1-inch slices.

Melt  $\frac{1}{4}$  cup butter in 8x8x2-inch pan; blend with  $\frac{1}{4}$  cup brown sugar and 1 tablespoon water. Place cut biscuits in pan. Bake 15 minutes at 425° F.; then about 20 minutes at 350° F. Remove at once from pan. Makes 10 melt-in-your-mouth sticky buns.



*Lucky Meat Pie*

### **Lucky Meat-Pie Tops**

New toppings make meat pie a treat. Just add 2 tablespoons of cut parsley, chives or pimento; or 2 teaspoons celery seed; or  $\frac{3}{4}$  teaspoon curry powder to flour mixture. Then . . .

Prepare Lucky Biscuit dough, cut in fancy shapes—diamonds, rings, triangles, or stars. Or roll dough to fit casserole; cut deep slashes to permit escape of steam. Place on *hot* casserole mixture and bake in oven until biscuits are brown—20 to 25 minutes. Serve at once.

*Sticky Pinwheel Buns*







## HINT

*For delicate tender muffins,  
the secret is in light mixing—just  
until liquid dampens flour.*



## Marvelous ... MUFFINS



*Best-of-All Muffins*

### BEST-OF-ALL MUFFINS

2 cups sifted flour	2 tablespoons sugar
2½ teaspoons Calumet Baking Powder	1 egg, well beaten
¾ teaspoon salt	¾ cup milk
⅓ to ½ cup melted shortening	

Sift together flour, baking powder, salt, and sugar. Combine egg and milk, add to flour mixture, add shortening. Then mix only enough to dampen flour. (Batter will be lumpy.)

*Baking.* Spoon at once into greased muffin pans, filling each cup two-thirds full. Bake in hot oven (400°F.) about 25 minutes. Makes 10 large muffins, light and tender-textured.



### **Crunchy Muffin Topping**

Mix together  $\frac{1}{4}$  cup brown sugar,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon nutmeg, 2 tablespoons melted butter, and 2 tablespoons chopped nuts. Sprinkle over muffin batter before baking. Makes crunchy tops for 10 muffins.

### **Muffin Surprises**

Spoon muffin batter into greased muffin pans. Drop a teaspoon of orange marmalade or strawberry jam on top of each before baking. Or add  $\frac{1}{2}$  cup crumbled crisp bacon to flour.

### **Fruit Muffins**

**Apricot or Date Dreams.** When making muffins, add  $\frac{1}{2}$  cup cut dried apricots or finely cut dates to the flour mixture.

**Orange-Raisin Muffins.** Add  $1\frac{1}{2}$  teaspoons grated orange rind and  $\frac{1}{2}$  cup chopped raisins to liquid.

**Cranberry Muffins.** Add 1 cup sweetened chopped cranberries to batter before baking.

**Apple-Cinnamon Spicies.** Add 1 cup chopped apples to batter. Sprinkle on sugar and cinnamon before baking.

**Blueberry Gems.** Add  $\frac{3}{4}$  cup fresh or frozen blueberries to the batter.



*Bran and Date Muffins*

### **Delicate Muffins**

Use same ingredients as in Best-of-All Muffins, except to use Swans Down Cake Flour and increase the sugar to  $\frac{1}{4}$  cup. Do not melt shortening, but cream it with the sugar. Beat in egg. Add the flour mixture alternately with milk, stirring *only* to dampen flour. Bake in greased muffin pans in a moderate oven (375°F.) about 25 minutes. Makes 10 large cake-light muffins. Serve warm with any jam or jelly. There is nothing more delicious.

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## **MOLASSES BRAN MUFFINS**

**$1\frac{1}{2}$  cups sifted flour**

**5 teaspoons Calumet Baking Powder**

**$\frac{1}{2}$  teaspoon salt**

**2 eggs, well beaten**

**$1\frac{1}{3}$  cups milk**

**$\frac{1}{2}$  cup molasses**

**6 tablespoons melted shortening**

**3 cups Post 40% Bran Flakes**

Sift together flour, baking powder, and salt. Combine eggs, milk, and molasses. Add to flour mixture, add shortening, then mix *only* enough to dampen flour. Fold in bran flakes.

*Baking.* Spoon batter into greased muffin pans. Bake in hot oven (425°F.) 15 to 20 minutes, or until done. Makes 16 large muffins.

**Fruited Bran Muffins,** add 1 cup seedless raisins or finely chopped dates to flour mixture in this recipe.

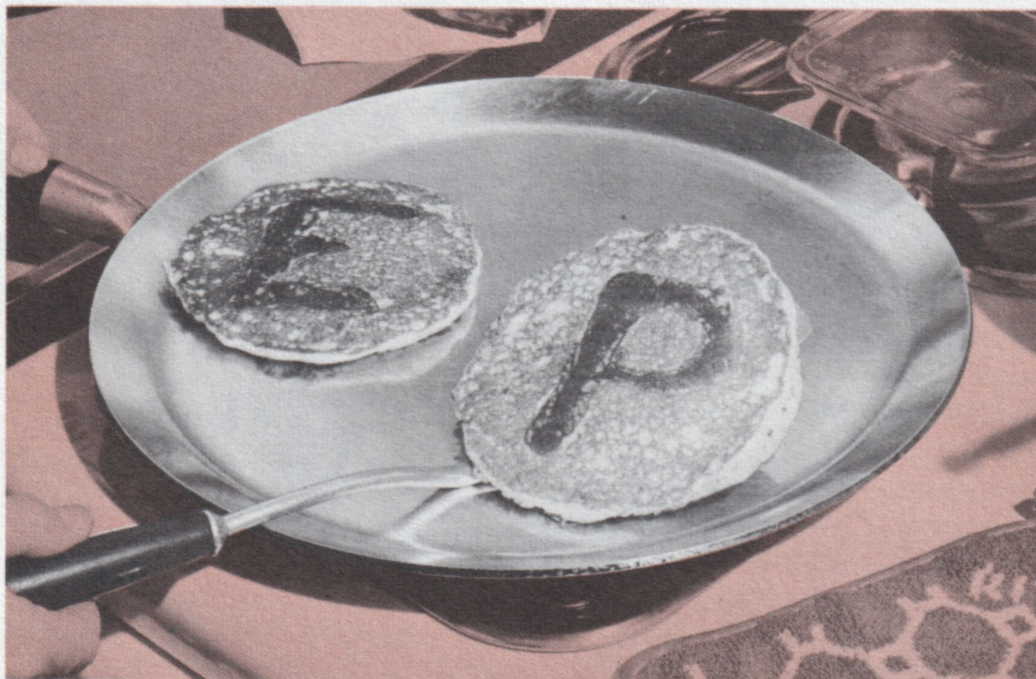




## HINT

Mix batter in a pitcher  
for easy pouring when baking.

# New Waffles and ... PANCAKES



*Monogram Pancakes*

## MONOGRAM PANCAKES

1 $\frac{1}{4}$ cups sifted flour	1 tablespoon sugar
1 $\frac{1}{2}$ teaspoons Calumet Baking Powder	1 egg, well beaten
$\frac{3}{4}$ teaspoon salt	1 cup milk
3 tablespoons melted shortening	

Sift together flour, baking powder, salt, and sugar in bowl or pitcher. Beat egg; add milk. Add to flour, stirring only until smooth. Mix in shortening.

*Now for the fun,* make personal pancakes with initials. With a teaspoon of batter, write initials on hot griddle. Brown lightly, turn and brown other side lightly. Then pour batter over and around initials, making pancake the size desired. Brown and turn. Serve hot with Log Cabin Syrup. Makes 10 to 12 medium-sized pancakes.

**For Breakfast:** serve with heated Log Cabin Syrup and butter, or with grilled sausages, crisp bacon, or strawberry jam.

**For Luncheon:** serve with creamed ham and eggs, chicken à la king, or grilled tomato and bacon.

**For Dessert:** serve with orange marmalade, ice cream and chocolate sauce, or whipped cream and fruit.



## RICH DESSERT PANCAKES

1 cup sifted flour	¼ cup butter
2 teaspoons Calumet Baking Powder	½ cup sugar
¼ teaspoon baking soda	1 egg, unbeaten
⅔ cup milk	

Sift together flour, baking powder, and soda. Cream butter and sugar until fluffy. Beat in egg thoroughly. Add flour mixture alternately with milk, beating after each addition until smooth.

Bake on hot griddle until bubbly on top and brown on bottom. Turn to brown other side. Serve warm or cold with ice cream, whipped cream, applesauce, or Fruited Pancake Syrups. Makes 15 golden-cake-like pancakes.

### Fruited Pancake Syrups

Simmer ¾ cup Log Cabin Syrup 1 minute. Add 1 tablespoon butter and ¼ cup fruit juice (pineapple, orange, grapefruit, apricot nectar, or cider). Serve warm. Makes 1 cup.

### Pan-Sans

These are pancake sandwiches with unusual fillings. Bake pancakes on hot griddle. (Use batter for Mono-

gram Pancakes or Rich Dessert Pancakes.) To make Pan-Sans, spread one pancake with desired filling (see suggestions below) and cover with second pancake to make a sandwich. Serve hot with Log Cabin Syrup.

*Pan-San Fillings:* Scrambled eggs sprinkled with cheese or spread with deviled ham. Hot spicy applesauce with chopped nuts. Whipped cream with drained fruit—such as peaches, berries, or pineapple—folded in.

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## GOLDEN DIXIE WAFFLES

2 cups sifted flour	2 eggs, well beaten
2½ teaspoons Calumet Baking Powder	1½ cups milk
¾ teaspoon salt	5 tablespoons melted shortening

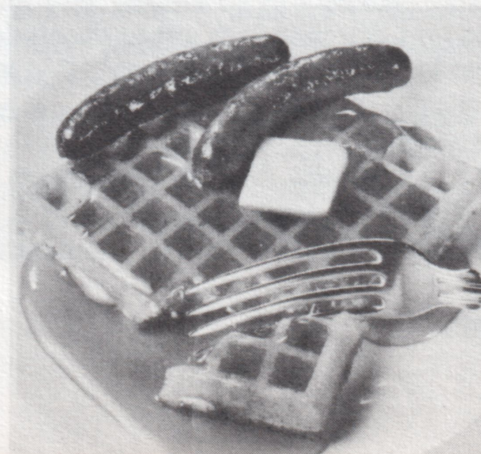
Sift together flour, baking powder, and salt. Combine eggs and milk. Add to flour mixture, add shortening, then mix *only* until smooth. Bake in hot waffle iron. Serve hot with butter and syrup. Makes 5 waffles—a treat for the family!

*To make these even better,* add 1 cup chopped nuts, ½ cup chopped dates or coconut, 1 to 2 teaspoons grated orange rind, or ½ to 1 teaspoon spices.

### Chocolate Waffles

Use recipe for Golden Dixie Waffles, adding ⅓ cup sugar to flour mixture. Add 2 squares melted Baker's Unsweetened Chocolate to batter. Bake as directed. Serve warm with ice cream, or with Log Cabin Syrup or Whipped Cream Sauce (see page 21 for suggestions). Children love these!

### Waffles with Sausage Links







## HINT

*Make individual 3-inch biscuits, or bake two 8-inch round layers to serve family-style at the table.*

## Old-Fashioned ... SHORTCAKES



*Old-Fashioned Peach Shortcake*

## DESSERT SHORTCAKE

2 cups sifted Swans Down Cake Flour	2 tablespoons sugar
2½ teaspoons Calumet Baking Powder	5 tablespoons shortening
¾ teaspoon salt	⅓ cup milk
1 tablespoon grated orange rind (optional)	

Sift together flour, baking powder, salt, and sugar. Cut in shortening, using pastry blender or two knives, until mixture looks like coarse meal. Add milk and rind. Stir with fork just until soft dough is formed. Knead lightly on floured board about ½ minute. Pat or roll ¼ inch thick. Cut with floured 3-inch cutter.

**Baking.** Place half the circles on baking sheet; brush with melted butter. Place remaining circles on top; brush with butter. Bake in hot oven (450°F.) 12 to 15 minutes. Makes 7 shortcakes.

**Note:** For richer shortcake, add 1 well-beaten egg and decrease milk to 3 tablespoons. This is also an excellent mixture to use for biscuits.



To serve, separate the hot shortcakes; spread with softened butter. Spoon chilled fruit and whipped cream between layers and on top of shortcakes.

For fruit, use one of the following:

- 1½ quarts sliced peaches, strawberries, or raspberries
- 1 quart crushed sweetened blueberries
- 2 boxes of any Birds Eye Fruit, thawed
- 2 to 3 cups diced canned fruit



**Family-Style Shortcake**, roll dough into two 8-inch circles. Place in a well-greased 8-inch pan, brushing each circle with butter. Bake in hot oven (450°F.) about 20 minutes. Separate and serve as above.

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## JUICY FRUIT COBLERS

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>2 tablespoons Minute Tapioca</li> <li>1 cup sugar</li> <li>¼ teaspoon salt</li> <li>¼ teaspoon nutmeg</li> <li>4 cups sliced peaches, red plums, or<br/>canned pitted sour cherries</li> <li>1 cup fruit juice and water</li> <li>2 tablespoons lemon juice</li> </ul> | <ul style="list-style-type: none"> <li>¼ teaspoon grated lemon rind</li> <li>2 tablespoons butter</li> <li>1½ cups sifted flour</li> <li>2 teaspoons Calumet Baking Powder</li> <li>½ teaspoon salt</li> <li>2 tablespoons sugar</li> <li>½ cup shortening</li> <li>½ cup milk</li> </ul> |
|---|---|

Combine first 8 ingredients; place in 11x7x2-inch baking dish. Dot with butter. Use rest of ingredients to make biscuit topping, mixing as for Dessert Shortcake. Roll dough to fit top of baking dish; cut several slits near center. Place dough on top of fruit mixture, opening slits with knife to permit escape of steam. Bake in hot oven (425°F.) 25 to 30 minutes. Sprinkle with confectioners' sugar. Serve warm. Makes 8 servings of the tastiest cobbler in the land!

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## BAKED FRUIT PUFFS

- |  |   |
|--|---|
| <ul style="list-style-type: none"> <li>1 cup sifted flour</li> <li>1¼ teaspoons Calumet Baking Powder</li> <li>½ teaspoon salt</li> <li>½ cup sugar</li> <li>2 tablespoons shortening</li> <li>¼ cup milk</li> </ul> | <ul style="list-style-type: none"> <li>1 egg, unbeaten</li> <li>4 cups blueberries, cut-up peaches,<br/>or 2½ cups pitted sour cherries</li> <li>8 teaspoons sugar</li> <li>2 teaspoons lemon juice</li> <li>4 teaspoons butter or margarine</li> </ul> |
|--|---|

Combine flour, baking powder, salt, and ½ cup sugar. Stir shortening in bowl until soft; sift in flour mixture. Add milk and egg and beat 2 minutes.

Divide fruit in 8 greased custard cups, filling three quarters full. Sprinkle with sugar and lemon juice; dot with butter. Fill cups with batter. Bake in moderate oven (375°F.) 35 to 40 minutes. Serve with or without cream. Serves 8.





## HINT

*Either yellow or white corn meal—as you like—may be used to make these popular recipes.*



**Favorite . . .**

# CORN MEAL TREATS



*Corn Sticks*

## CORN STICKS OR MUFFINS

1 cup sifted flour	2 tablespoons sugar
$\frac{3}{4}$ cup corn meal	1 egg
2 teaspoons Calumet Baking Powder	$\frac{3}{4}$ cup milk
$\frac{3}{4}$ teaspoon salt	$\frac{1}{4}$ cup melted shortening

Sift together flour, corn meal, baking powder, salt, and sugar. Add egg, milk, and shortening. Stir until blended. (Do not overmix.)

**For corn sticks**, heat greased corn stick pans; pour in batter. Bake in hot oven (450°F.) 20 minutes, or until golden brown. Makes 8 large fun-to-fix corn sticks.

**For muffins**, bake in greased muffin pans in hot oven (425°F.) 25 minutes, or until lightly browned. Makes 10 hearty and golden muffins.



## HUSH PUPPIES

1/2 cup sifted flour	1/2 cup milk
2 1/2 teaspoons Calumet Baking Powder	1 egg, well beaten
1 teaspoon salt	3 tablespoons shortening, melted
1 1/2 cups corn meal	1/3 cup minced onion

Sift together flour, baking powder, salt, and corn meal. Add remaining ingredients; stir only until flour is dampened. Form into small patties. Drop into hot fat in which fish is frying. Cook until golden brown, turning to brown evenly. Crunchy tidbits to serve with fish!

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## PLANTATION SPOON BREAD

4 cups milk	1 1/2 teaspoons salt
1 cup corn meal	1 teaspoon sugar
2 tablespoons butter or other shortening	1 teaspoon Calumet Baking Powder
4 eggs, well beaten	

Scald milk in top of double boiler. Stir in corn meal gradually and cook over boiling water until thickened, stirring occasionally. Add butter, salt, sugar, and baking powder; mix well. Then add hot mixture slowly to beaten eggs, stirring constantly. Pour into greased 2-quart casserole. Bake in hot oven (425°F.) 45 minutes, or until done. Serve at once with butter or gravy. Makes 8 servings. A Southern favorite liked by Northerners, too!

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## SOUTHERN CORN BREAD

2 cups corn meal	2 1/4 cups milk
2 1/2 teaspoons Calumet Baking Powder	2 eggs, unbeaten
1 1/4 teaspoons salt	1/3 cup melted shortening

Mix corn meal, baking powder, and salt together in mixing bowl. Combine milk and eggs. Add to corn meal, add shortening, mix well. (Batter will be thin.)

*Baking.* Pour batter into a greased and floured 9x9x2-inch square pan. Bake in hot oven (425°F.) 40 to 45 minutes. Another wonderful delicacy from Dixie!

### Corn Meal Shortcake

Bake Southern Corn Bread as directed above. Meanwhile, add diced ham, eggs, or chicken to rich cream sauce. When ready to serve, split the hot corn bread and place on serving plates. Spoon piping hot mixture on top. Garnish with slivered almonds, sliced olives, or a sprinkle of paprika. Serve this Southern dish with peas and crisp relishes for lunch or supper.

*Southern Corn Bread*







## HINT

*Make these breads a day ahead; then wrap and store them overnight for mellow flavor and perfect slicing.*

**Party...**

# NUT BREADS



*Delicious Nut Bread*

## DELICIOUS NUT BREAD

3 cups sifted flour	1/4 cup firmly packed brown sugar
3 teaspoons Calumet Baking Powder	1 egg, well beaten
1/4 teaspoon soda	1 1/4 cups milk
1 1/2 teaspoons salt	1/4 cup shortening, melted
1/2 cup granulated sugar	1 cup finely chopped nuts

Sift together flour, baking powder, soda, salt, and granulated sugar. Add brown sugar. Combine egg and milk. Add to flour mixture, add shortening; then mix just enough to dampen flour. Fold in nuts.

*Baking.* Spread batter in 9x5x3-inch pan or in two 8x4x3-inch pans, lined on bottoms with paper. Bake in moderate oven (350°F.) 1 hour and 5 minutes for large loaf; about 50 minutes for small loaves. Cool. Then wrap each loaf in aluminum foil or waxed paper, and store overnight before slicing.

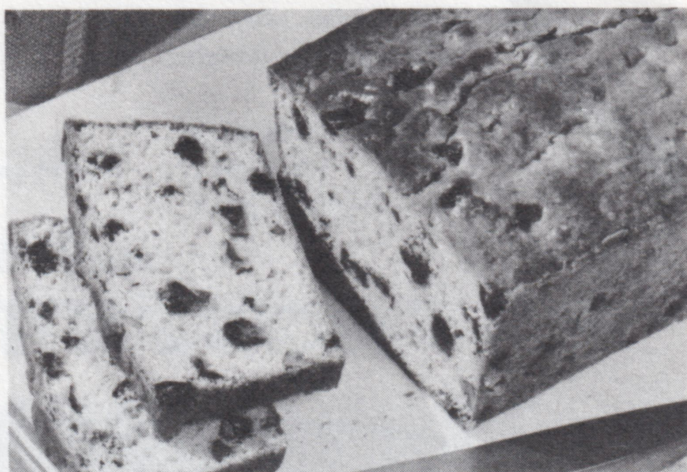


### To Serve These Breads

Slice thin. Delicious to serve with—or without—butter. Or make into sandwiches with cream cheese or other favorite filling. A treat for lunch boxes, parties, or any time with a beverage—hot or iced.

### Date-Nut Bread

Prepare Delicious Nut Bread, using only  $\frac{1}{2}$  cup finely chopped nuts and adding 1 cup finely cut dates.



*Date-Nut Bread*

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### GRAPE-NUTS BREAD

$1\frac{1}{3}$ cups milk, scalded	$1\frac{1}{2}$ teaspoons salt
$\frac{2}{3}$ cup Grape-Nuts	$\frac{2}{3}$ cup sugar
2 cups sifted flour	1 egg, well beaten
$2\frac{1}{2}$ teaspoons Calumet Baking Powder	3 tablespoons shortening, melted

Pour milk over cereal and let stand until cool. Sift together flour, baking powder, salt, and sugar. Add egg and shortening to cereal mixture; mix well. Then add flour mixture and stir enough to dampen flour.

*Baking.* Spread batter in 10x5x3-inch loaf pan, lined on bottom with paper. Bake in moderate oven (350°F.) 1 hour, or until done. Cool. Then wrap and store overnight before slicing this rich-flavored homemade bread.

*Tasty Variations.* Add  $\frac{2}{3}$  cup finely cut soaked apricots or prunes to cereal mixture. Or decrease sugar to  $\frac{1}{3}$  cup and add 3 tablespoons molasses to milk.

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### ORANGE NUT BREAD

$2\frac{1}{4}$ cups sifted flour	$\frac{1}{2}$ cup raisins
2 teaspoons Calumet Baking Powder	$\frac{1}{4}$ cup ground orange rind
$\frac{1}{2}$ teaspoon soda	1 egg, well beaten
$\frac{3}{4}$ teaspoon salt	$\frac{1}{2}$ cup milk
$\frac{7}{8}$ cup sugar	$\frac{1}{2}$ cup orange juice
$\frac{3}{4}$ cup chopped nuts	2 tablespoons shortening, melted

Sift together flour, baking powder, soda, salt, and sugar. Add nuts, raisins, and orange rind. Combine egg, milk, and orange juice. Add to flour mixture with melted shortening; mix until flour is dampened and nuts distributed.

*Baking.* Spread batter in greased 9x5x3-inch loaf pan. Bake in moderate oven (350°F.) 1 hour, or until done. Cool. Then wrap and store overnight.

*Make delicious orange sandwiches* by cutting bread in thin slices and then spreading with butter, cream cheese, cream cheese and marmalade, or any other delicately-flavored filling.





## HINT

*Calumet cooks get kissed in the kitchen when they make these glamor breads!*

**Rolls and ...**

# COFFEE CAKES



*Crumble Nut Coffee Cake*

## CRUMBLE NUT COFFEE CAKE

1½ cups sifted flour  
2 teaspoons Calumet Baking Powder  
¾ teaspoon salt  
½ cup sugar  
⅓ cup shortening  
1 egg, well beaten

¾ cup milk  
2 tablespoons sugar  
¾ teaspoon cinnamon  
¾ cup soft bread crumbs  
2 tablespoons melted butter  
2 tablespoons chopped nuts

Sift together flour, baking powder, salt, and sugar. Cut in shortening. Combine egg and milk, add to flour mixture, and stir only until flour is dampened. Spread in greased 8x8x2-inch pan.

*For the topping*, mix sugar and cinnamon with crumbs. Add melted butter, tossing with fork to mix. Add nuts. Sprinkle over batter. Bake in hot oven (400°F.) 25 to 30 minutes. Serve warm.



## CALUMET PARKER HOUSE ROLLS

4 cups sifted flour	2 teaspoons sugar
2 tablespoons Calumet Baking Powder	½ cup shortening
2 teaspoons salt	1¼ cups milk
2 egg yolks, slightly beaten	

Sift together flour, baking powder, salt, and sugar. Cut in shortening. Combine milk and yolks; add to flour. Stir until soft dough is formed. Knead on lightly floured board. Place in refrigerator to chill dough.

*To make rolls:* Then about 1½ hours before serving, pat or roll dough lightly ¼ inch thick. Cut with floured 2¾-inch cutter. Brush with melted butter, crease in middle and fold so top slightly overlaps bottom. Place close together in baking pan. Let rise in warm place 1 hour.

*Baking.* Bake in hot oven (425°F.) 20 to 25 minutes, or until browned. Brush with melted butter. Serve these rolls warm. Makes about 2½ dozen. This method gives rich and delicious rolls that are raised to perfection.

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## JAM WHIRL PINWHEEL

2½ cups sifted Swans Down Cake Flour	1 egg, slightly beaten
3 teaspoons Calumet Baking Powder	6 tablespoons milk
1 teaspoon salt	½ cup raspberry jam
5 tablespoons shortening	1 cup sifted confectioners' sugar
2 tablespoons milk (about)	

Sift together flour, baking powder, and salt. Cut in shortening. Combine the slightly beaten egg and milk, add to flour mixture, and stir until soft dough is formed. Knead on lightly floured board for about 30 seconds. Roll into oblong sheet, ⅛ inch thick.

*To form pinwheel.* Spread dough with jam; roll as for jelly roll. Bring ends together to form ring. Place on greased baking sheet. With scissors, cut 1-inch slices almost through ring, turning each slice cut-side up. Brush with melted butter. Bake in hot oven (400°F.) 20 to 25 minutes. Combine sugar and milk. Spread over hot ring. Serve warm. Good to look at . . . better to eat!

## Novelty Coffee Cake

Prepare batter for Crumble Nut Coffee Cake. Spread in greased 8x8x2-inch square pan. Then mix together 2 tablespoons butter, ⅓ cup firmly packed brown sugar, 1 tablespoon flour, and ¼ cup chopped nuts. Sprinkle mixture over batter. Bake in hot oven (400°F.) 25 to 30 minutes. Topping melts during baking and dips into the cake to add caramel flavor and richness.

*Jam Whirl Pinwheel*







## HINT

*Nothing's more perfect for a meal or party than a lovely cake that says, "I made it just for you!"*

Your choice of...

# LOVELY CAKES



*Regal Butter Cake*

## REGAL BUTTER CAKE

2 $\frac{1}{3}$  cups sifted Swans Down Cake Flour  
2 $\frac{1}{4}$  teaspoons Calumet Baking Powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{3}{4}$  cup butter or margarine

1 $\frac{1}{2}$  cups sugar  
3 eggs, unbeaten  
 $\frac{2}{3}$  cup milk  
1 teaspoon vanilla

Measure sifted flour, add baking powder and salt, and sift together three times. Cream butter, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Then add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla and blend.

*Baking.* Pour batter into two round 9-inch layer pans, lined on bottoms with paper. Bake in moderate oven (375°F.) 25 minutes, or until cake springs back when pressed lightly.

*Frosting.* Spread with Chocolate Frosting. Decorate with walnut halves.



## Chocolate Frosting

Melt  $4\frac{1}{2}$  squares Baker's Unsweetened Chocolate in top of double boiler. Remove from boiling water. Add  $2\frac{1}{4}$  cups sifted confectioners' sugar and  $\frac{1}{4}$  cup hot water; blend. Add 1 egg plus 1 egg yolk, beating after each. Then add 6 tablespoons butter, a tablespoon at a time, beating thoroughly after each addition.



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## FESTIVE BLITZ TORTE

$1\frac{3}{4}$ cups sifted Swans Down Cake Flour	$\frac{1}{2}$ cup vegetable shortening
$2\frac{1}{4}$ teaspoons Calumet Baking Powder	$\frac{2}{3}$ cup milk*
$\frac{3}{4}$ teaspoon salt	1 teaspoon vanilla
1 cup plus 2 tablespoons sugar	2 eggs, unbeaten

Ingredients for meringue top and creamy sides:

4 egg whites, unbeaten	$\frac{1}{4}$ cup blanched slivered almonds
1 cup sugar	$\frac{3}{4}$ cup heavy cream and 1 tablespoon sugar

\* With butter or margarine, use 1 tablespoon less milk.

Measure sifted flour, baking powder, salt, and sugar into sifter.

Stir shortening in bowl just to soften. Sift in dry ingredients. Add milk and vanilla and mix until all flour is dampened. Then *beat 2 minutes* in mixer at a low speed, or 300 vigorous strokes by hand.

Add 2 eggs and *beat 1 minute* longer in mixer or 150 strokes by hand.

**Baking.** Pour batter into two round 9-inch layer pans, lined on bottoms with paper. Beat egg whites until foamy throughout. Add 1 cup sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until meringue will stand in stiff peaks. Spread lightly over cake batter in pans. Sprinkle with slivered almonds. Bake in moderate oven ( $350^{\circ}\text{F.}$ ) 35 to 40 minutes, or until meringue is dry and delicately browned.

**Filling.** Spread Pineapple Filling between cake layers. Whip cream with 1 tablespoon sugar until thick. Spread on sides of cake. . . . Top of cake will be crusty with meringue, center soft with filling, sides rich with cream—a delicious combination which is festive for any occasion.

## Pineapple Filling

Combine  $\frac{1}{4}$  cup sugar, 1 tablespoon flour, and dash of salt in top of double boiler. Blend  $\frac{2}{3}$  cup milk with 2 slightly beaten egg yolks. Then add gradually to the flour mixture, mixing thoroughly. Place over boiling

water and cook, stirring constantly, until thickened—about 15 minutes. Then remove from heat. Add 1 tablespoon butter and 1 cup drained canned crushed pineapple; mix well. Cool thoroughly before spreading. Makes enough filling to spread between two 9-inch layers of cake.



## WHITE COCONUT CAKE

1/2 cup Baker's Angel Flake Coconut	1 1/2 cups sugar
1 1/4 cups scalded milk	1/2 cup shortening
2 1/2 cups sifted Swans Down Cake Flour	3 egg whites, unbeaten
3 teaspoons Calumet Baking Powder	1 1/2 teaspoons vanilla
1 teaspoon salt	1/4 teaspoon almond extract

Add coconut to scalded milk and set aside to cool to lukewarm. Then drain *well* and measure 1 cup minus 2 tablespoons milk.

Meanwhile, measure sifted flour, baking powder, salt, and sugar into sifter. Stir shortening in bowl just to soften. Sift in dry ingredients. Add 3/4 cup of the coconut-milk and mix until all flour is dampened. Then *beat 2 minutes* in mixer at a low speed, or 300 vigorous strokes by hand.

Add egg whites, flavoring, coconut, and remaining milk and *beat 1 minute* longer in mixer or 150 strokes by hand.

**Baking.** Pour batter into two round 9-inch layer pans, lined on bottoms with paper. Bake in moderate oven (350°F.) 25 to 30 minutes.

**Frosting.** Spread your favorite fluffy white frosting on cake. Sprinkle with coconut. Decorate with Easter candies, birthday candles, or other holiday favors.

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## SWISS CHOCOLATE CAKE

1 3/4 cups sifted Swans Down Cake Flour	1/2 cup vegetable shortening
2 teaspoons Calumet Baking Powder	1 1/4 cups undiluted evaporated milk*
1/4 teaspoon soda	2 eggs, unbeaten
1 teaspoon salt	1 teaspoon vanilla
1 1/2 cups sugar	2 squares Baker's Unsweetened Chocolate, melted

\* With butter or margarine, use 2 tablespoons less undiluted evaporated milk.

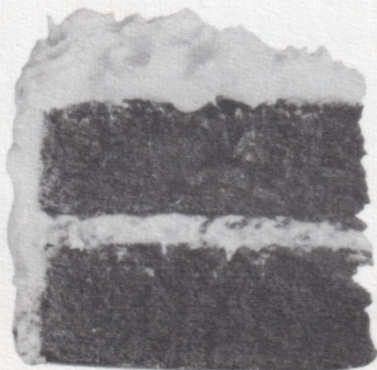
Measure sifted flour, baking powder, soda, salt, and sugar into sifter.

Stir shortening in bowl just to soften. Sift in dry ingredients. Add 1 cup of the milk and mix until all flour is dampened. Then *beat 2 minutes* in mixer at a low speed, or 300 vigorous strokes by hand.

Add eggs, vanilla, melted chocolate, and remaining milk and *beat 1 minute* longer in mixer, or 150 strokes by hand.

**Baking.** Bake in two round 9-inch layer pans, lined on bottoms with paper, in moderate oven (350°F.) 30 to 35 minutes. Frost with Butter Cream.

Swiss  
Chocolate  
Cake



### Butter Cream

Sift 1 pound of confectioners' sugar. Cream 1/2 cup butter; blend in part of sugar. Then add 1 egg and 1 teaspoon vanilla. Add rest of sugar alternately with about 2 tablespoons milk, beating in small amounts. Tint yellow, with food coloring, if desired.





## PINEAPPLE SPICE UPSIDE DOWN CAKE

- |   |                                    |
|---|------------------------------------|
| 1/4 cup butter                          | 1 teaspoon cinnamon                |
| 1/2 cup firmly packed brown sugar       | 1/2 teaspoon nutmeg                |
| 4 slices pineapple, cut in wedges       | 1/8 teaspoon cloves                |
| 1 cup broken pecans (optional)          | 3/4 cup granulated sugar           |
| 1 1/3 cups sifted Swans Down Cake Flour | 1/4 cup butter or other shortening |
| 2 teaspoons Calumet Baking Powder       | 1 egg, unbeaten                    |
| 1/4 teaspoon salt                       | 1/2 cup milk                       |
|   | 1 teaspoon vanilla                 |

Melt butter in 8x8x2-inch square pan or 8-inch skillet. Add brown sugar and blend well. Remove from heat. Arrange pineapple wedges on sugar mixture, sprinkle with nuts and set aside.

Measure sifted flour, add baking powder, salt, spices, granulated sugar, sift together three times. Cream shortening. Add sifted dry ingredients, egg, milk, and vanilla. Stir just until all flour is dampened, then beat vigorously 1 minute.

**Baking.** Pour batter over fruit mixture in pan. Bake in moderate oven (350°F.) 50 minutes, or until cake springs back when pressed lightly. Cool cake in pan 5 minutes. Then invert on serving plate and let stand 1 minute before removing pan. Serve warm with a Whipped Cream Sauce.

### Whipped Cream Sauces

Combine in a bowl: 1/2 cup whipping cream, 1 teaspoon sugar, 1/4 teaspoon vanilla. Chill. Then beat until thick and shiny. (Do not overbeat.)

**Minted Cream.** Omit vanilla and add a few drops of mint flavoring.

**Amber Cream.** Use 1/3 cup packed brown sugar instead of granulated sugar. Chill 1 hour before beating.



## HOLIDAY CROWN CAKE

4½ cups sifted Swans Down Cake Flour	1½ cups butter or margarine
3 teaspoons Calumet Baking Powder	1½ tablespoons grated orange rind
2½ teaspoons salt	¾ cup milk*
2½ cups sugar	5 eggs, unbeaten

\* With vegetable shortening, use 1 cup plus 2 tablespoons milk.

Measure sifted flour, baking powder, salt, and sugar into sifter.

Stir shortening in bowl with orange rind just to soften. Sift in dry ingredients. Add milk and 2 of the eggs and mix until all flour is dampened. Then *beat 2 minutes* at a low speed of mixer or 300 vigorous strokes by hand.

Add remaining 3 eggs; *beat 1 minute* longer in mixer or 150 strokes by hand.

**Baking.** Pour batter into greased and lightly floured 9- or 10-inch tube pan. Bake in slow oven (325°F.) 1¼ hours, or until done. Cool cake in pan about 25 minutes. Then loosen from sides of pan with spatula or knife. Turn right-side up on cake rack to finish cooling. A rich, delicious cake that keeps well. Slice and serve unfrosted, or spread with butter frosting and decorate with candied cherries and almonds or pistachios.

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## MERINGUE PICNIC CAKE

2 cups sifted Swans Down Cake Flour	½ cup vegetable shortening
2¼ teaspoons Calumet Baking Powder	⅔ cup milk*
¾ teaspoon salt	1 teaspoon vanilla
1 cup plus 2 tablespoons sugar	1 egg plus 2 yolks, unbeaten

\* With butter or margarine, use 1 tablespoon less milk.

Measure sifted flour, baking powder, salt, and sugar into sifter.

Stir shortening in bowl just to soften. Sift in dry ingredients. Add milk and vanilla; mix until all flour is dampened. Then *beat 2 minutes* in mixer at a low speed, or 300 vigorous strokes by hand.

Add egg and yolks and *beat 1 minute* longer in mixer, or 150 strokes by hand.

**Baking.** Pour batter into greased 13x9x2-inch pan. Bake in moderate oven (375°F.) about 30 minutes, or until cake tests done. Cool cake in pan.

**Topping.** Spread Meringue Cake Topping lightly over cool cake in pan and sprinkle with nuts or coconut. Bake in moderate oven (375°F.) 20 minutes, or until lightly browned. Cut and serve directly from pan, if desired.

*Meringue Picnic Cake*



### Meringue Cake Topping

Beat 2 egg whites with dash of salt until foamy. Add ½ cup sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Add ¼ teaspoon almond extract. Spread over cool cake and brown as directed.



## Hints from our Baking Kitchen

In the world of cooking and good food, nothing equals fine home baking for the pleasure and the creative satisfaction it gives.

### GOOD RECIPES ARE YOUR BAKING FORTUNE

A tested recipe tells the exact ingredients, the exact amounts to use, just how to mix and to bake. If you follow the recipe exactly every time, you'll always have the same fine results.

### NOTICE—THE RECIPES IN THIS BOOK CALL FOR CALUMET

This is the baking powder we use in General Foods Kitchens. We know Calumet's even-rising action gives perfect texture every time, and that anyone can have wonderful results with Calumet baking.

### WHY THE BAKING POWDER IS SO IMPORTANT

Baking powder makes your batter rise. Only a little is needed, but this small amount is important. It determines not just lightness, but the grain and texture, the volume, and even the shape of baked products. The usual proportion is  $1\frac{1}{4}$  level teaspoons Calumet per cup sifted flour. Use exact amount given in recipe—it is important to use enough baking powder and it's just as important not to use too much.

### HOW CALUMET WORKS

Calumet is double-acting baking powder. Its special formula provides two leavening actions—one in the cold mix, one in the heat of the oven. These two separate actions are controlled to give continuous even rising.

### MEASURING DO'S AND DON'TS

*Do* use exact level measurements of Calumet. Be accurate!

*Do* use a dry standard measuring spoon. Dip it into baking powder and fill full. Then level it off lightly against measuring edge of the seal in can (as shown on back cover), or level off with spatula.

*Don't* guess at fractions. Use the small sizes of your set of standard measuring spoons.

*Don't* use a heaping teaspoon for a teaspoon. It may equal 2 or 3 level teaspoons!

*Don't* fill spoon "about right" and shake off the excess. Level it off carefully for an exact amount.

*Don't* try to level off the spoon against rounded edge of can. This will make an overmeasurement.

### A POINT TO REMEMBER

Calumet comes with the freshness sealed in. Protect this freshness by keeping the can tightly closed and in a dry place! If exposed to the air, baking powder may absorb moisture and lose efficiency.





## **Away with Baking Worries!**

Dependable Calumet has exclusive even-rising action that promises you perfect texture in every kind of baking. This action is controlled to rise just right every time. For nearly 70 years good cooks have used Calumet. It comes to you always fresh in the can, thrifty to use, easy to measure.

